



Les Marmitons of New Jersey

October 19, 2004

GUEST CHEFS

Eric Eisenbud, Les Marmitons of NJ Culinary Advisor
Jordan Greene, October Event Lead

APPETIZER

Crab and Three Cheese Fried Won-Tons

SALAD

Asian Cucumber and Mandarin Salad

1st MAIN COURSE

Crispy Sweet and Sour Red Snapper

2nd MAIN COURSE

Bulkoki Fired Beef

Jade Green Fried Rice with Daikon Radish

Asst. Mixed Tempura Battered Vegetables

DESSERT

Mixed Fresh Fruit Trifle

The dessert may change to a fried banana
dessert